

Dessert

Maple Cheesecake

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Servings: 10

Preparation Time: 30 minutes

Start to Finish Time: 3 hours 30 minutes

FOR THE CRUST

8 ounces (1-1/2 cups) shortbread cookies, finely crushed

3 tablespoons unsalted butter, melted

unsalted butter (for the pan)

1/2 teaspoon salt

FOR THE FILLING

4 packages (8 ounce ea) cream cheese, at room temperature

2/3 cup maple sugar

3/4 cup sour cream

6 large eggs, at room temperature

1 cup pure maple syrup (grade A; dark or robust)

2 teaspoons pure vanilla extract

pure maple syrup (for serving)

MAKE THE CRUST: Preheat the oven to 325 degrees.

In a large bowl, combine the crushed cookies, melted butter and salt. Press into the bottom of a nine-inch round springform pan.

Bake until golden, 15 to 18 minutes. Transfer to a rack. Let cool for 20 to 30 minutes.

MAKE THE FILLING: In a large bowl, beat the cream cheese with a mixer on medium speed until smooth, about 1 minute. Add the maple sugar and beat, scraping down the bowl as needed, until light and fluffy, about 2 minutes. Reduce the mixer speed to low and beat in the sour cream. Add the eggs, one at a time, and beat until combined. Beat in the maple syrup and vanilla until smooth.

Brush the side of the pan above the crust with melted butter. Wrap the outside of the pan (bottom and halfway up the side) with foil to prevent leaks. Set in a large roasting pan. Pour the filling into the prepared crust.

Transfer the cheesecake in the roasting pan to the oven. Carefully pour boiling water into the roasting pan so it comes about halfway up the side of the springform pan.

Bake until the edges of the cheesecake are set but the center still jiggles slightly, one hour 15 minutes to one and one-half hours. Turn off the oven and open the door for 5 seconds to let out some heat. Close the oven door and leave the cheesecake in the oven until fully set on top but the center still jiggles slightly, about one hour.

Remove the cheesecake from the water bath and remove the foil. Transfer to a rack and let cool for two hours in the pan. Run a thin knife around the edge of the cheesecake to loosen (do not remove the springform ring). Cover and refrigerate until chilled and set, at least eight hours or overnight.

Serve with maple syrup for drizzling.

Per Serving (excluding unknown items): 502 Calories; 44g Fat (78.0% calories from fat); 12g Protein; 16g Carbohydrate; trace Dietary Fiber; 248mg Cholesterol; 463mg Sodium. Exchanges: 1 1/2 Lean Meat; 0 Non-Fat Milk; 8 Fat; 1 Other Carbohydrates.